



## GUIDE

# 10 New Nordic Restaurants to Try Now Around the U.S.

BY MARGARET SUTHERLIN | DECEMBER 5, 2016



Credit: Evan Sung

New Nordic cuisine had a busy 2016 with some buzzy expansions, debuts and reopenings primarily in Minneapolis and New York, plus a smattering around the country including LA.

This second wave of Nordic openings (unlike the first in 2011/2012) came with a much more casual and approachable presentation of Scandinavian flavors versus the high-end openings of years past. Case in point: Minnesota's cafe concepts from award-winners Alex Roberts and Paul Berglund, and Erick Harcey's successful neighborhood joint Upton 43, a sort of love letter to his grandparent's Swedish roots.

Even New York, home to high-end newcomers like *Agern* and *Aska*, saw some easygoing Scandinavian options arrive with Noma co-founder Claus Meyer's all-day *Great Northern Food Hall* in Grand Central and Gabriel Hedlund's elevated neighborhood restaurant, *N'eat*.

Familiarize yourself with some of 2016's buzziest Nordic openings below and check out essential dishes from the cuisine here.

**Aska**

Fredrik Berselius' tasting-menu concept finally found a new home after a two-year hiatus this summer. Now in Williamsburg, Brooklyn, the refined space includes a garden and downstairs bar. Berselius puts his technique on full display when it comes to the inventive tasting menu too. Think smaller plates like the grilled onion, Finnish caviar from Carelian, cultured cream and lemon verbena; and the wild oyster, orpine and salted white currant.

47 S. 5th St., Brooklyn, 929-337-6792



Aska in Williamsburg, Brooklyn. Photo by Liz Clayman

**Agern**

From Claus Meyer, chef Gunnar Gislason (Dill in Reykjavik) and Joseph Yardley (formerly of Acme), this stylish spot inside Grand Central Terminal opened in April and by November had one Michelin star. The tip-inclusive restaurant offers several tasting menus and some à la carte options. Look for dishes like the poached cabbage with tarragon and pickled onion; or scallops with pickled mushrooms.

89 E. 42nd St., 646-568-4018



Agern. Photo by Evan Sung

**Great Northern Food Hall**

The New York masses get a taste of Nordic fare from star Claus Meyer in the recently opened food hall inside Grand Central Terminal. Try Northern favorites like skyr, grainottos (savory porridge), Danish smørrebrød from kiosk Open Rye plus craft beer or aquavit-based cocktails.

89 Vanderbilt Ave., New York, 646-568-4020



Danish smørrebrød at Open Rye, Great Northern Food Hall, photo by Signe Birck

**N'eat**

Award-winning chef Gabriel Hedlund, who did stints at Copenhagen's Noma and Kokkeriet, debuted his new come-as-you-are Nordic eatery in November in the East Village. Dinner is à la carte here, with more approachable prices to match. Make sure to try the wild mushroom and roasted sourdough toast with blanquette sauce.

58 2nd Ave., New York, 917-892-6350

**Destroyer**

Chef Jordan Kahn (whose résumé includes *Alinea* and *French Laundry* and his now-closed concept, *Red Medicine*) opened this buzzy neighborhood breakfast and lunch cafe with a Scandinavian twist in Culver City earlier this fall. The 16-seat, counter-serve joint got big attention for its inventive plating, big vegetable-first dishes and imaginative daily rotating menu. Options range from raw oatmeal with red currant, sunchoke soup with wild fennel and banana or beef tartare with radish and pickled mushroom.

3578 Hayden Ave., Los Angeles

**The Bachelor Farmer Cafe**

At the start of the year, 2016 James Beard winner Paul Berglund and *Bachelor Farmer* owners Andrew and Eric Dayton extended their collaboration to a new casual cafe in Minneapolis. Look for open-faced sandwiches like roasted ham with camembert and preserved summer zucchini, roasted potato soup and tasty pastries on the menu.

200 N. 1st St., Minneapolis, 612-206-3923



Bachelor Farmer Cafe in Minneapolis, MN

**Cafe Alma**

The new, more casual little sister spot to Restaurant Alma debuted in November. The all-day cafe from James Beard winner Alex Roberts includes a full bread program, creative small plates and approachable entrees and some very imaginative cocktails, one involving cotton candy.

528 University Ave. SE, Minneapolis, 612-379-4909

**Upton 43**

Erick Harcey operates several spots around Minneapolis, but Upton 43, a tribute to his family heritage, is the one catching big headlines since opening one year ago. Try the Gouda croquettes with lingonberry; hay-roasted pork chops and of course, the Swedish meatballs.

4312 S. Upton Ave., Minneapolis, 612-920-3406

**Tullibee**

James Beard nominee Grae Nonas helms this hot spot in Minneapolis' new Hewing Hotel. The logging warehouse-turned-boutique hotel opened in November, and Tullibee features wood-fired meats, seasonally driven dishes and imaginative craft cocktails.

300 N. Washington Ave., Minneapolis, 651-468-0600



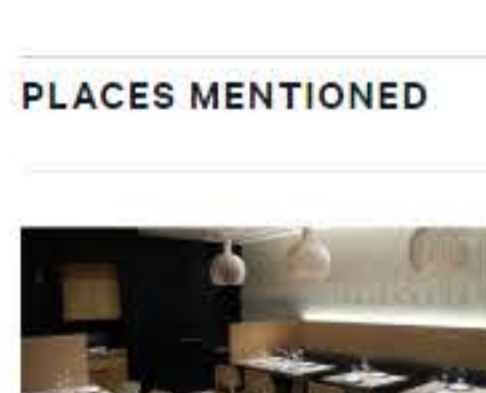
Tullibee in the Hewing Hotel

**And one to watch...A/D/O**

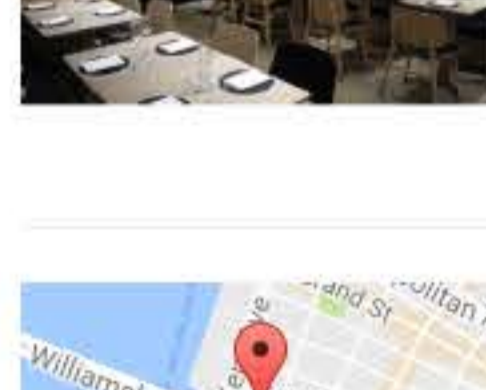
A new soon-to-open Brooklyn-based collaborative art and design space from car company Mini, A/D/O (Amalgamated Drawing Office) includes a casual kitchen too with food from two of NYC's top-notch Scandi chefs: Claus Meyer and Fredrik Berselius. More soon.

29 Norman Ave., Brooklyn, New York

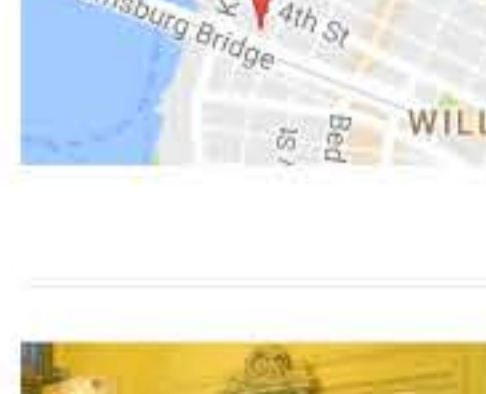
## PLACES MENTIONED

**AGERN**

Scandinavian - East 40s - \$\$\$

**ASKA**

European - Williamsburg - \$\$\$

**GREAT NORTHERN FOOD HALL**

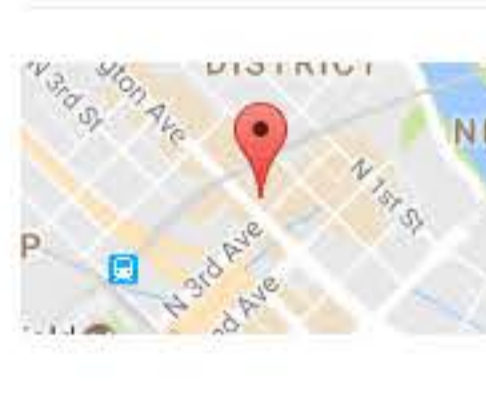
Scandinavian - East 40s - \$

**N'EAT**

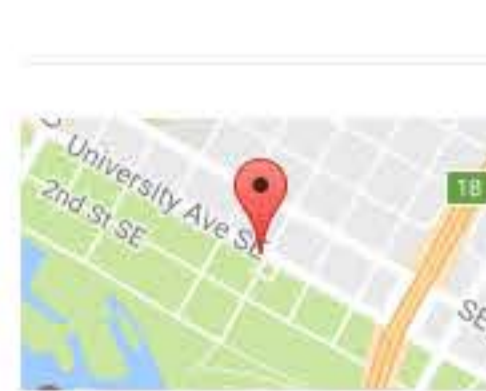
Gastropub - East Village - \$\$\$

**TULLIBEE**

North Loop - \$\$

**CAFE ALMA**

Marcy-Holmes - \$\$

**UPTON 43**

Linden Hills - \$\$

**THE BACHELOR FARMER**

Scandinavian - North Loop - \$\$\$

FOOD 4.5 DECOR 4.4 SERVICE 4.4

**DESTROYER**

Cafe - Culver City - \$\$

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